

Gluten Free (G.F.) and Vegetarian (Veg.) options available.  
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Please Inform Your Waitperson of **Any Food Allergy** You May Have



## Antipasti ... Our Starters

**Grill Octopus in Italian Style** 18. **Chef Paolo Signature**

Grilled Tentacles of Tender Spanish Octopus with Rosemary Olive Oil and Fresh Tomato over Fried potatoes with Garlic

**Cartoccio Misto Fritto Veneziano** 11.

In Naples it's called "U Cuoppo", in Venice we call it "Frittoin"

Mixed Fried: Polpette (ground beef-chicken-pork), Arancini (risotto w/ peas), Gnocchi, Potatoes & Zucchini

**Panzanella** 8.

Tuscan salad made of soaked roasted bread and diced tomatoes, onions, basil, dressed with olive oil and vinegar

**Cicchetti alla Veneziana** 18.

1 Bruschetta Classica, 1 Bruschetta Prosciutto Parma and Olives, 1 Bruschetta Ricotta-Onion-fried Shrimp, 2 Bruschetta Tuna-Pearl onions-Arugula-Mayo, 1 Bruschetta Gorgonzola-Eggplant-Porchetta

**Antipasto Italiano** 18.5 **G.F.**

Traditional Italian selection of Imported Prosciutto Di Parma, Soppresata, Wonderful House made Slowly Roasted Pork, Grana Padano, Asiago Cheeses, Olives

**Burrata Caprese Italiana** 15. **G.F. & Veg.**

Imported Italian Burrata from Puglia 4.4oz., Roma Tomato. Topped with Acqua Alta Pesto and Balsamic glaze over a bed of Romaine Lettuce

**Polenta e Calamari fritti con Salsa Marinara** 12.

Delicious Fried Calamari with Polenta cake and Marinara sauce

**Polenta e Soppresata** 6. **G.F.**

Italian Cured Soppresata Served with Squares of Grilled Polenta

**Bruschetta Classica con Mozzarella** 6. **Veg.**

Grilled Bread Rubbed w/ Garlic and Topped with Tomatoes-Mozzarella- EVO Oil-Balsamic glaze

**Bruschetta Con Prosciutto Di Parma e Olive** 6.

Grilled Bread spread Chopped Black Olives and Topped with Prosciutto di Parma

**Bresaola, Rucola e Grana Padano** 15. **G.F.**

Italian Imported Finely Sliced Delicious Dry Cured Beef, Arugula, Grana Padano cheese

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

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